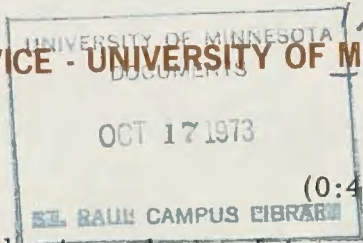


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AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •

October 5, 1973



(612) 373-0710

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consumer radio briefs

Product Safety

(0:45)

Persons with complaints about product safety can now turn to the national Consumer Product Safety Commission for help. Any interested individual or consumer organization can ask the Commission to issue, change or revoke a product-safety rule.

The commission may ban from the market any product that presents an unreasonable risk of injury. In such a situation, the commission also has the authority to order manufacturers, distributors or retailers to notify purchasers about hazardous products and to repair, replace, or refund the cost of such products.

For more information, contact Richard O. Simpson, chairman, Consumer Product Safety Commission, 7315 Wisconsin Ave. Northwest, Bethesda, Maryland 20014.

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Which Hams Must Be Cooked?

(0:30)

Hams labeled simply "cured" or "cured and smoked" must be cooked before you eat them. Cook them to an internal temperature of 160 degrees.

Which hams can you eat without cooking first? "Fully cooked" hams and canned hams are cooked thoroughly in processing and are ready to eat. If you prefer them warm, heat to an internal temperature of 140 degrees.

Labels on some hams don't say whether the hams need to be cooked or not. If in doubt, U. S. Department of Agriculture meat inspectors suggest that you assume such hams must be cooked before eating.

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